

2018

MILSTREET
CATERING

[General Food Safety And Hygiene Policy Statement]



General Food Safety and Hygiene Policy

Statement

Milstreet Catering – Energy for quality healthy and productive life.

Milstreet take cognisance of the fact that we can fulfil our vision if we operate by the legal and moral principles governing food safety and hygiene. Our aim is to continuously deliver high quality nutrient dense food and other quality life services with high standard of food safety and hygiene.

Hazard Analysis and Critical Control Points (HACCP) forms the foundation for our food safety and Hygiene management system which is subject to continuous control measures, effective project site management and monitoring with daily entries in the relevant system documentation.

The measurement of compliance is undertaken against the standards and we implement performance objectives to assure our cherished clients of the provision of high quality and safe quality life services.

The Managing director (MD) is primary responsible to ensure all resources, including financial and human are committed to the implementation of this policy.

Milstreet Catering will continuously maintain the high standards of food safety and hygiene by

- Complying with all appropriate and current legislation.
- To fully implement and document the principles and practices of our HACCP based food safety and hygiene management system
- Provide adequate and competent supervision and management with the required qualification for the posts of food based activities of their staff.
- Ensure all food handlers especially high risk food handlers are medically fit and vaccinated according to Industry standards and receive continuous training in food safety and hygiene along Milstreet policy information and instruction.
- To ensure that all staff are fully aware of their individual responsibilities and requirements to instantly report any potential hazard or illness that may manifest during or prior to food operations and to follow all personal hygiene and operational rules.

- Keep accurate records as evidence of continuous compliance and remedial actions where applicable.
- Effectively manage all rules and standards as identified within the Company Policy
- The entire workforce, both full time and contract workers would be informed of the contents of this policy for compliance.



Rosemary Pappoe

MD

January 2018